

Jamaican Style Escovitch Fish.

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caribbeanpot



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Recipe for making tasty Jamaican escovitch fish. This Caribbean fish recipe hails from Jamaica where it's cooked a little different, but I assure you that this escovitch fish will have you wanting seconds. The ideal fish to use for escovitch is the red snapper or the parrot fish, but you can also

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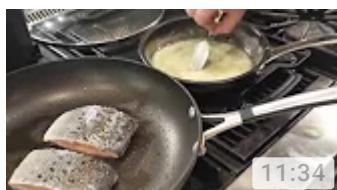
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301 Comments

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Intl. Center for African Culture & Arts 1 second ago

Nice presentation.



REPLY



Travis Toh Toh 4 years ago (edited)

In Jamaica we use mainly fish seasonings (brands like Maggi OR Grace OR Island Spice which we export and are sold globally) when preparing seafood. For the sauce we only use vinegar, pimento, carrots, onions, garlic, scotch bonnet pepper (NO sugar, allspice, black pepper or salt). We dont stuff the fish when doing escovitch, only when roasting or steaming and we use okra's and callaloo (spinach is similar to callaloo). If people listen carefully they will understand that he is showing people how he cooks it for himself to suit his own taste. Its still a good video, good recipe and hes a great chef.

[Show less](#)

29



REPLY

[Hide replies ^](#)

christabell201 1 year ago

Travis Toh Toh yup



REPLY



Escoveitch is all about the SAUCE with those onions and PEPPA!!! Nooooo thyme on escoveitch.. respectfully. 😊

REPLY

A Human 7 months ago

Travis Toh Toh true

REPLY

TawnyWolf11212 3 months ago

Allspice is pimento isn't it?

REPLY

Candy Diggs 2 months ago

THANK YOU

REPLY

EMR80 2 years ago

When I used to live in Florida my Jamaica Neighbor cook this type of meal. She was very sweet Elder woman.

She notice I was interested in what she was doing. She said, keep coming around I will teach you. I learned how to plant Sugar Cane.

78 REPLY

Hide replies ^

dawnye C 1 year ago

that was sweet of her.😊

5 REPLY



Lilly Zion Yisrael 4 years ago

Chris, you should try Himalayan pink salt in your recipies. It is 100% pure salt that has less sodium than table salt and twice the mineral content, Our ancestors have used this salt for thousands of years. You mentioned in another video that you are using less salt. Love your work and respect your craft.

23 REPLY

Hide replies ^

Rosalina Posh 1 year ago

salt cannot have less sodium , oh god.....girl really, come on!

3 REPLY

Bee Bless 3 years ago

SKIP NAVIGATION



Hide replies ^

Suchapill!! 1 year ago

+Bee Bless

That will definitely work. I pour a half glass full of white and Apple cider mixed together and it kills the smell.

5 REPLY

Joseth Williams 1 year ago

Bee Bless hmm ok

REPLY



Rosalina Posh 11 months ago

this is literally a myth

REPLY

Glooper Xi 4 months ago

Rosalina Posh it's been proven to work dude

REPLY



Haitian Jack 5 months ago

Ate this the first time in Jamaica on Hellshire Beach. Fresh catched !

3 REPLY

oniakara 4 years ago

you sound like a trini....i don wan no trini teach me about jamaican food anymore than i would want a jamaican to teach me about pelau

19 REPLY

Hide replies ^



Tamara Graham 1 year ago

oniakara 😂

1 REPLY



princessmargarette18 1 year ago

😂😂😂😂😂😂

REPLY



Welcome's House 1 year ago

oniakara really !!

REPLY

Skip Navigation

owell 5 months ago

<https://www.youtube.com/watch?v=nF6DOtGE6k8>

6/28



n

nubian dee66 10 months ago

The escovitch dressing is correct but you need to season the fish with black pepper,salt,fish seasoning and some put a little garlic. Don't stuff the fish it just wouldn't service no purpose. Other than that the method is correct

2 REPLY

[Hide replies ^](#)**FloridaGal Mitchell** 1 month ago

Exactly he didn't do no seasoning just a little salt and pepper. Need more seasoning.

REPLY

**Pam Bitting** 2 years ago

when I visit Jamaica I always try the island favorites. it's been some of the best food I ever ate...Yum

9 REPLY

**nissanka007** 3 years ago

you kill the fish for me when you add sugar.:)

7 REPLY

[Hide replies ^](#)**My Hobby** 2 years ago

nissanka007 the sugar give the veggies a better flavor, im jamaican and I always add a teaspoon of sugartry it you will love it, it also help to bring down the taste of the pepper and vinegar

2 REPLY

**nissanka007** 2 years ago

No you will kill me because im not suppose to eat sugar. I tried it with out sugar and loved it, thank you sir:)

1 REPLY

**Jackie Craig** 2 months ago

Brilliant the way you did your snapper I'm doing it your way for tea tonight thumbs up to you x

2 REPLY

**The Selina Diaries** 4 years ago

I'm so glad you explained where the heat from the pepper comes from. There's a misconception that the heat come from the seeds, but the seeds are only hot when it touches that part of the pepper.



 Stew  chicken  with coconut rice  and peas. 😊

 2  REPLY

 Destiny Lee-Davis 3 years ago

Yum! mi hungry now.

 7  REPLY

 Ty Brick 6 months ago

Boil cinnamon sticks while you fry to avoid the fishy smell in your house... But nice base recipe leaves room to tweek it like a lot of the best recipes do!!! Keep up the great work!!!

 2  REPLY

 Michelle Cooper 2 years ago

He talk like a Guyanese

 7  REPLY

Hide replies ^

 J E 1 month ago

He's Trini

  REPLY

 Cheapnista 2 years ago

man, I love your recipes THE BEST because you make everything SO easy to follow and keep it simple. and, lawd a mercy, does your stuff taste goood!!!! thank you for teaching me how to cook and how to make yummy caribbean dishes!

 5  REPLY

Hide replies ^

 Lyll Isaacs 1 year ago

Cheapnista

  REPLY

 Terrence Joseph 1 month ago (edited)

Why you didnt use gloves chris wirh the scotch bonnet pepper 

 1  REPLY

 Michael Gremery 1 year ago

I am Jamaica from Kingston... Not bad man. Not bad for a Yankee.

 3  REPLY

SKIP NAVIGATION



I can tell that cooking is a love of yours that runs deep.
Can you do some more seafood videos?
I don't do many seafood dishes but would like to.
I was working in Belize some years back. Me and a friend went fishing with a humble Mexican guide... We caught a variety of fish, nothing very big but quite a few.
At the end of the day, before I realized how sun burned I was, our guide prepared the fish for us. He put it all in an aluminum foil pan and I believe he put mayonnaise, green and red bell pepper, onion and lime juice... I just cant remember all of the ingredients...
He covered it and cooked it on the grill... Man was it good!!
Do you have a fish version similar to what I described?
[Show less](#)

1 REPLY

A Antonio stewart 3 years ago

Do u put flour on the fish when u fry it or do u just fry it as is?

2 REPLY

[Hide replies ^](#)

Digioia lifesLovers 3 years ago

no flour for this one

3 REPLY

Dee B 2 years ago

One of my favorites! Thanks Chris for the great recipes! You're the best!

2 REPLY

[Hide replies ^](#)

Erla Forde 2 months ago

What is the name of your pots, and are they non-stick.

REPLY

Nikki 2 years ago

Looks really good.

2 REPLY

Nancy Peters 2 years ago

Want you make Haitian black rice with
Shrimp and sweet pea

3 REPLY

Intl. Center for African Culture & Arts 1 second ago

vorite Haitian meal.

[SKIP NAVIGATION](#)



Elain Jones 3 months ago

Love this Jamaican Escovetch fish i love see more like Bake fish with the season the recipes

1 REPLY



Peter Binnion 3 years ago

Great recipe. My wife is from Jamaica and we're looking forward to our escovitch snappers.

4 REPLY



Cynthia O' 5 years ago

Not to keen on the whole frying process so I'm going to adapt this recipe and try baking fresh salmon and putting the sauce on top.

1 REPLY



Alexa M Heying 2 years ago

love. But fish faces make me sad.

1 REPLY



Germaine Ranglin 3 years ago

Really Really nice,simple and straight forward

1 REPLY



leefongchew phatlee 4 years ago

Show me how to make a Jamaican pattie

2 REPLY



Kenneth Da Silva 2 years ago

this looks interesting! I will try when I get some pimento...

1 REPLY



verrrr1 3 years ago

Perfume the inside of the fish? lol

1 REPLY



Nature King 3 years ago

Damn.....will definitely link myself with this

1 REPLY



Ashley Hutchinson 2 years ago

hi can i make this with talapia also

SKIP NAVIGATION



J

June Browne-Swift 3 years ago

Hi Chris, I always wanted to know how to make Escovitch, and i finally got it, boy it's good love, love ,love it . IT was a win at dinner, Thanks June.

1 REPLY

**Cheapnista** 2 years ago

can I make the sauce in the same pan I cooked the fish in if I pour off the excess oil?

1 REPLY

[View 2 replies ▾](#)**victoria Burks** 3 years ago

Yummy !!!!!

1 REPLY

**John Doe** 1 year ago

eat this with rice or bread ???

1 REPLY

[Hide replies ^](#)**angel eyes** 6 months ago

John Doe bread or festival /fry dumplings

REPLY

**R Renashnash** 4 months ago

John Doe

Fried bammy

REPLY

**aaron charles** 4 years ago

Why no garlic ?

1 REPLY

**gentle care** 3 years ago

You talk too much just get to the point fish looks good though.

1 REPLY

[View reply ▾](#)



1 like 3 dislike REPLY

Hide replies ^



John Wayne 4 years ago

Lord of Moses ah dem ting dey I man can manage no itching ina di kitchen man fi cook woman fi cook yuth dem cook crayfish from we born so american say woman ina di kitchen but anuh so me grow that fi season overnight

1 like 5 dislike REPLY



Nahor Brooks 4 years ago

Very nice

1 like 1 dislike REPLY



Brooklynn Saintus 2 weeks ago

I tried it with porgy fish and it was a hit in my home. Thank you 😊😁🤗

1 like 1 dislike REPLY



Karissa John Joseph 9 months ago

You did not Flower it!

1 like 1 dislike REPLY



A R Harleston 6 months ago

Can vinegar and sugar be replaced with apple cider vinegar because its a little sweet and not so tangy?

1 like 1 dislike REPLY



F S 1 month ago

look so delicious and tasty. It reminds me my fam in puerto rico. Thank you for the video.

1 like 1 dislike REPLY



Sandy Douglas 8 months ago

Go visit Jollys on Fort Augusta Road for the best escovitch fish

1 like 1 dislike REPLY



JK 10 months ago

Hi there, was wondering if heating up the vegetables in the tablespoon of fish oil and spices before adding the vinegar would make more sense? Or is it just not done that way in Jamaica for a reason?

1 like 1 dislike REPLY

SKIP NAVIGATION

ramdial 8 months ago

**Marquies Miles** 3 years ago

You don't have to store the sauce in the refrigerator. Once you make the sauce with the vegetables you don't over cooked them. If you par cooked them you could stored it in a pickle bottle for months. Thats how we do it coming from a born Jamaican. We do it that way when we eat everything same time.

REPLY

**Nikkie P** 5 years ago

Looks really good. Thanks for the recipe. Do you know how to make the Escovitch chicken? I know its not hard because I had it before, so I was just wondering if you know?

REPLY

**Mr. jones** 4 years ago

Hey, great job..but if im not mistaken, while making the sauce you said you added salt whn earlier you said it was sugar..so if people think you added that much salt..they may screw up or or show scrutiny about your recipe being too salty... all in all great job keep it up

REPLY

**GL FH** 4 years ago

What's the difference between Escoveitch and Brown Stew Fish?

REPLY

**Divinoamor** 3 years ago

Thanks for teaching on cooking that red snapper. Also very very funny video on life's problem. May Jesus Bless you and your loved ones, we all be needing da Savior :)

REPLY

**Rosalina Posh** 9 months ago

hello , why is it some recipes require you to dip the fish in flour b4 cooking? Does that make a difference ? Thanks

REPLY

View reply ▾**Karen Forbes** 4 years ago

Thanks for the recipe I suppose to have cooked it last Saturday, but got around to getting the red bream today. Look forward to it 😊

REPLY

Miz Tantilizing 4 years ago**SKIP NAVIGATION**



14 REPLY

Hide replies ^



Joseth Williams 1 year ago

Miz Tantilizing yip this is true

REPLY



Princess Fraser 11 months ago

Miz Tantilizing .

REPLY



John Burke 4 years ago

Chris, thanks for the recipe. I made it but think I made a mistake. I had the fish scaled in addition to cleaned and gills removed. Should the fish not be scaled ?

REPLY



Jevaunny2 3 years ago

Man how comes you did not tell me that you had to put flour on the fish, i followed you and ma fish all burnt up man. One thing i do like the most its awesome; the cooking big up u self man

REPLY



Shortythepresident 4 years ago

Where you come from Jack?

REPLY



Janci Viegas 4 years ago

Wow! Kudos excellent Escovitch Red Snapper. Thanks

REPLY



ian harry 4 years ago

i am cooking fried fish today i will try to make that sauce normaly my from a jamaican restaurant tks for your tip .God Bless

REPLY



Dougan Isaac 3 years ago

Yes Chris yet again in in London England you made me and the girls happy,the snapper was SNAPPY LOVED IT.

REPLY



michael Delepine 4 years ago

ow about garlic and butter fried fish

SKIP NAVIGATION



4 years ago

this seems quite easy. Thanks for sharing

REPLY



4 years ago

Great recipe! All your recipes are great. Definitely subscribing and thank you.

REPLY



2 years ago

love all your recipes just amazing

REPLY



4 years ago

Nice! I like escovitched king fish and mahi-mahi (dolphin fish) steaks as ell as grouper.

REPLY



4 years ago

Only if you don't mind eating scales!

REPLY



4 years ago

I want to see you make jamaican oxtails

REPLY



3 years ago (edited)

I like the fragrant herbs on the inside. Gonna try.

REPLY



3 years ago

I dont even like fish but your videos make me want to eat it 😊 keep up the good work 🙏

REPLY



3 years ago

Thank you Chris my husband enjoyed it.

REPLY



4 years ago

Wonderful good to see how other people do it will try the spring onion and tyme next time



 do you have any reciepies for goat meat?

  REPLY

 **kj sim** 3 years ago

I must try this...my mouth is water in

  REPLY

 **Keke1980s** 2 years ago

I can always count on you Chris to show us de ting x ❤️✿

  REPLY

 **j** 4 years ago

Just made this tonight & it came out great , Thanks Man !

  REPLY

 **Arzezah Charles** 3 years ago

I am going to try this dish. Thank you.

  REPLY

 **Bee Bless** 3 years ago

Could you do thw escovitch fish, but filet..... I don't like bones in my fish. Thanks Chris

  REPLY

 **Hopelyn5** 4 years ago

Love it!!! My style cooking.

  REPLY

 **Barbara Bam** 3 years ago

I really enjoyed your cooking

  REPLY

 **Winston Grant** 3 years ago

How about a baked fish in cheese sauce.

  REPLY

 **Lazarus Mitchell** 3 years ago

I like this I will try this with a croaker

  REPLY

SKIP NAVIGATION



REPLY



Asian Jon 3 years ago
That fish looks so good!!!

REPLY



Lola Longg 4 years ago
I'll be trying this very soon!! Thanks for the video :)

REPLY



GOD LOVES FAITH HEALS 4 years ago (edited)
Are habañero & scotch bonnet the same pepper of different name or completely different peppers altogether? Also what is the difference between brown stew fish and escoveitch fish?
Thanks for this recipe.

REPLY

Hide replies ^



Michael Walker 4 years ago
They are different from the same family. Habanero is hotter in my opinion.. But I prefer the scotch bonnet flavor. But my parents are jamaican so that why I prefer it.

1 REPLY



Kowabungaaaaaaaaa 4 years ago
Looks goodddd, thanks

REPLY



worthyveronica91 1 year ago
my mother in law makes this and it's so addictive that I'm gonna try to make it.. this delicious sauce will go great with any Jamaican dish... yum I'm dying 😊

REPLY



Michael Yates 4 years ago
shout out to my hamilton brother!

REPLY



patricia Brooks 1 year ago
First time I had this was on a visit to Kingston Jamaica I will never forget how delicious it was.
Do you have a recipe for fish tea and festival?

REPLY

SKIP NAVIGATION

4 years ago



N

Nicole Wulff 4 years ago

Really nice thx u Chris ☺ ☺

REPLY

**June Viarruel** 3 years ago

oniakara versatility rocks! Try it sometime. 🎉

REPLY

**MaViZ AnuNAKi** 3 years ago

CHRIS ETZ DIVINE BAE!

REPLY

**pweedie shauna** 11 months ago

Tip here u can light candle while frying it well take away the scent

REPLY

**Mandy Stoole** 11 months ago

That will teach me to watch till the end. Added a whole heap of salt!

REPLY

**musicsunlight123** 2 years ago (edited)

Love all your recipes. Used to just read them. Now will follow the videos. Even my mum thinks my food tastes authentic now before she used to complain everything was tasteless.

REPLY

**Jane Angelo** 2 years ago

Only wish I had some Jamaican hard bread to go with but will settle with some white bagels.

REPLY

**Mivhael Charles** 2 years ago

Dela vago Shut your Snout there's a word Call preference. And every jamaican dont do things the same way.

REPLY

**Judi Mcleish** 4 years ago

Right on time for Easter love it

REPLY

SKIP NAVIGATION**mah** 3 years ago



D

D Santiago 4 years ago

What exactly do u mean wash the fish with lime and why do u do it?

REPLY

View reply ▾

P

Pink Banton 1 year ago

enjoy your cocking. wonderful recipe. thank you very much.

REPLY

**pweedie shauna** 11 months ago

Really made me hungry thank u for sharing

REPLY

**Felicia Cleare** 1 year ago

I'm cooking this now. But my way. U did good. #JamicianBlood

REPLY

**MemoGrafix** 1 year ago

I am so brave with Scotch Bonnets, yes the seeds and all.

REPLY

**Dare Olowofela** 4 years ago

Imma try this.

REPLY

**akila shankar** 2 years ago

thanks alotfor this recipe,I was looking forward how to cook it,it turned out very nice.thanks alot chris.

REPLY

**Ayana Grant** 1 year ago

Man you can cook, I tried it your way and it came out great. Thank you

REPLY

**foolishbandit** 1 year ago

I tried your oxtail and it was delicious... now, I am trying this fish for dinner. :)

REPLY

SKIP NAVIGATION

<https://www.youtube.com/watch?v=nF6DOtGE6k8>

19/28



1 like 1 dislike REPLY

Lexley-ann Reid 3 years ago

look fantastic

1 like 1 dislike REPLY

Sheilla Royster 2 years ago

Hey Chris fest Brother I used your Callaloo/Peas Rice recipes they came out great I got sooo many compliments. This recipe is great also

1 like 1 dislike REPLY

Nana Smith 1 year ago

My mother made this with scotch bonnet pepper and it was so spicy I wanted to throw up and I never ate fish again

1 like 1 dislike REPLY

Janice Wright 1 year ago

great video going to try and make now, first time i saw with tyme inside and green onion

1 like 1 dislike REPLY

skullmanic1 1 year ago

wow Gloria's my aunts restaurant which started in Port Royal.

1 like 1 dislike REPLY

Julie j 4 years ago

u need bigger pan

1 like 1 dislike REPLY

Maria Reid 2 years ago

can u do a Brown stew fish video

1 like 1 dislike REPLY

Toni Simms 4 years ago

i love it but can it be done without the allspice

1 like 1 dislike REPLY

View reply ▾

Ms.Lee Williams 3 years ago

Love It 💯.

SKIP NAVIGATION



VICTOR ALDEN 3 years ago

will try this

REPLY



Jane Angelo 2 years ago

Making it just now with some trout I caught yesterday but no green pepper!! Thanks for a great tutorial!

REPLY



Reginald Campbell 2 years ago

not jamaican style but still look good

REPLY



WilliAm Vaquedano 1 year ago

your always cooking some hits.. much love.

REPLY



Yazmin Carrasquillo 2 years ago

enjoying the videos will be trying out some of them ...beryl helpful and clear ..love it man

REPLY



M Crabtree 2 years ago

Reminds me of New York, the day I used to eat fish!

REPLY



Jacqueline Demontague 1 year ago

A great explanation on how to cook Escovitch Fish. A delicious dish.

REPLY



Chris C 4 years ago

Yummy <3

REPLY



Hannah Oduro 1 year ago

you are a very good cook...

REPLY



will alston 1 year ago

im trying it right now. i will let you know how it came out

SKIP NAVIGATION



Satie Singh 1 year ago

Chris I trust when you make any thing, you do your best.

REPLY



Lorna KM 1 year ago

Tried it today April 14/17. Love it!!

REPLY



J 3 years ago

Nice mon :)

REPLY



danny blackhorse 4 years ago

NICE

REPLY



Krise Singh 2 years ago

You didn't take the fins off

REPLY



Lezlie-An Davis 2 years ago

ok just heard 5 minutes on each side

REPLY



Lezlie-An Davis 2 years ago

how long it takes to fry?

REPLY



Shawnna Sully 1 year ago

Up so bad 😂😂😂😂

REPLY



Bright Mecca 1 year ago

Great recipe. How would you suggest reheating this the next day? I heard its better the day after.

REPLY

Hide replies ^



Felicia Cleare 1 year ago

Bonnie Hill just hear it up on low. I'm cooking this now. I'm Jamaican

[SKIP NAVIGATION](#)



SKUMMAMIC | 1 year ago

great job man

REPLY



Steven Thomas 2 years ago

I'm sooooooooo Done!! Fantastic!

REPLY



Mane Attractions Hair Weaving in Bowie Md 1 year ago

the bomb

REPLY



Claes Nordström 2 years ago

Ya man! love tha jamaican accent! love ya foodies!

REPLY

View reply ▾



Kafakafia 4 years ago

u fish still look raw/pink... bleh!

REPLY



George Ray 4 years ago

REPLY



A Human 7 months ago

What a misleading video! This isn't AUTHENTIC Jamaican escovitch fish. This is HIS way of cooking it

REPLY

View reply ▾



Sunfadedlovejaded 5 years ago

I can smell it!

REPLY



Na Cia 5 years ago

Im trying to catch your accent but so hard. Where are you from are you Trinidadian, Guyanese, Vincentian? lol those are my guesses but its so hard to tell. by the way enjoyed the vid

REPLY

SKIP NAVIGATION



1 like 1 dislike REPLY

A Abs0lut3Z3r0 5 years ago

what u mean that was salt? dude i was following along with you..come on man

1 like 1 dislike REPLY

k kwacou 5 years ago

Saute the ingredients in a little oil then add vinegar.

1 like 1 dislike REPLY

k kwacou 5 years ago

Not bad,a Jamaican secret, I might be killed but preseason the fish with black pepper, salt and marjoram. Cut up all the ingredients and let marinade for at least 2 hrs. Brush off ingredients set aside. Fry fish in the vegetable oil but add 2 tablespoons coconut oil. Set fried fish aside to cool to room temp. Pour oil out of pan add ingredients then vinegar until onions just start to be a little soft. Then add back 2 or 3 tablespoons of the oil. Pour over fish serve room temp. St Bess style

Show less

1 like 1 dislike REPLY

J Joyce Mclean 5 years ago

Chris I love all your receipes.The Escovitch fish is fab.

1 like 1 dislike REPLY

MsNinjani 5 years ago

I'm remembering Easter time while watching this video. Fish for days...

1 like 1 dislike REPLY

Selecta Ras Biggs 5 years ago

Can I use any kind of fish not jus snapper.

1 like 1 dislike REPLY

t tlgarza05 5 years ago

i maybe you know, ive been looking for a mojo de ajo (garlic sauce) sauce that i once had n it was with red snapper just like you made this one. this is sauce is fantastic but i cant seem to find the recipe anywhere. its a reddish orangey color..maybe you know of something. please write back. thanks.

1 like 1 dislike REPLY

S SRRStrictlyRealRap 5 years ago

this is different from what you usually do, but can you make a video explaining kind of, hmmmm

SKIP NAVIGATION



REPLY



mata manneh 5 years ago

and can please make jamaican style brown stew source

REPLY



mata manneh 5 years ago

woooow u made it soo easy that anyone can do it literally thxxx for that :))))0

REPLY



ANGELICVSABELVM 5 years ago

You are cooking my favorite things I like to make in the kitchen. I made some for the first time in years and had TEARFUL memories! I'll share your recipe because I am too lazy to make a video, lol!

REPLY



Mayka Christie 5 years ago

I will try it with the sugar ...

REPLY



Carol Brit 5 years ago

OMG Why didnt he cut the top the top gills off....

REPLY



bevymckenzie 5 years ago

Hi guy, can someone plz post me the recipe how to make vegetable pattie .

REPLY



perkiewup1 5 years ago

Bet your Boyfriend loved that!!!

REPLY



r_1_v_3_r 5 years ago

I once got pepper oilz on my balls, gucci!

REPLY



ahmed alhouti 5 years ago

And whats is the problem if he is not jamaican ???



ahmed alhouti 5 years ago

I will try it its so simple thanks

REPLY



trinni0007 5 years ago

Mannn, you need to be on the Food Network

REPLY



Devon Dwyer 5 years ago

NOT BAD !

REPLY



Devon Dwyer 5 years ago

Hey teach us how to make Roti!

REPLY



Devon Dwyer 5 years ago

My yute you're not Jamaican !!!

REPLY



Lucky williams 5 years ago

That was beautiful I wish I was in your kitchen two thumbs up keep up the good work bredren

REPLY



Kay 5 years ago

What fish doesn't have a lot of bones? Red snapper does right?

REPLY



monieloveist 5 years ago

MADDDDDDDDDDDDDDDDDD Big up urself!!!

REPLY



S Darling 5 years ago

"Fishes" is used for different species of fish ... eg: "There are many fishes in the sea". If it's the same kind or variety of fish (all snappers or all salmon), then "fish" is the accepted plural. :)

REPLY

SKIP NAVIGATION



1 like 1 dislike REPLY



Farah Joseph 5 years ago

i am so going to cook this for me and my boyfriend this look soooo delicious great job

1 like 1 dislike REPLY



MrCurtisass 5 years ago

@ 14:33 more than one fish IS fishes..

1 like 1 dislike REPLY



tillallareoneluv 5 years ago

Made the dish your way. Bangin' like Bangladesh !

1 like 1 dislike REPLY



ann-marie julien-joseph 5 years ago

Yr my new tool in the kitchen my husband is anxious to get home these days its no longer boring thanks a lot and keep it up.... I'm from trinidad

1 like 1 dislike REPLY



ann-marie julien-joseph 5 years ago

Chris I so looked forward to this video but it kept sticking

1 like 1 dislike REPLY



Tamara Nair 5 years ago

Loved your accent you are adorable, loved your recipes! God bless! You are unique!

1 like 1 dislike REPLY



Simma Stew 5 years ago

Because of yu , Im just foaming to death right now !!! cannot wait to try this recipe !!

bless up for the tips !

1 like 1 dislike REPLY



char clercin 5 years ago

yummy yummy lol

1 like 1 dislike REPLY

SKIP NAVIGATION



REPLY



JUST BLESSINGS 5 years ago

big big up

REPLY



Iashaa Wiley 5 years ago

is there another fish you can use?

REPLY



Beautygurl 5 years ago

He cook Caribbean meals !! should it matter which island? Us Caribbean people appreciate it .

REPLY



Beautygurl 5 years ago

I love Jamaican food, does this taste the same as the Jamaican Escovitch Fish. I am going to follow your recipe

REPLY



Rick S 5 years ago

I was trying to find this dish today to make for my wife but could not remember the name of the dish thanks for the tips

REPLY



Shany G 5 years ago

he does make a lot of trini dishes, how about u watch those

REPLY



NOLAN WEBB 5 years ago

great video i must try this soon

REPLY



djashboosounds djashboo 5 years ago

I think you should make your nationl food ;why every thing have to be jamaican make a trini dish you here worrying about jamaican dish it have more islands;Why don't you cook a curry duck.

REPLY



fransou19 5 years ago

well comment for me marry me i'm all over your web looking at your recipes and they

SKIP NAVIGATION